

AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

1. (currently amended) Stable powderous formulations comprising a fat-soluble active ingredient vitamin in a matrix of a milk protein composition, wherein the milk protein has a degree of hydrolysis of 3.5% to 25% and the milk protein composition additionally contains a plant protein, ~~whereby either the milk protein is partially hydrolyzed or the plant protein is a plant protein hydrolysate or whereby the milk protein is partially hydrolyzed and the plant protein is~~ or a plant protein hydrolysate, and wherein the protein is thermally cross-linked with a reducing sugar or a reducing sugar derivative selected from a desoxy sugar or an amino sugar wherein the cross-linking of the protein is achieved by submitting the dry powder to heat treatment.
2. (original) Formulations according to claim 1, wherein the milk protein composition is a native milk protein or partially hydrolyzed milk protein with a degree of hydrolysis of up to 25% or mixtures thereof having a protein content of more than 80 wt-%.
3. (original) Formulations according to claim 1, wherein the milk protein composition is a native milk protein or partially hydrolyzed milk protein with a degree of hydrolysis of up 15 % or mixtures thereof having a protein content of more than 80 wt.-%.
4. (original) Formulations according to claim 1, wherein the milk protein composition is a native milk protein or partially hydrolyzed milk protein with a degree of hydrolysis of up 10 % or mixtures thereof having a protein content of more than 80 wt.-%.
5. (previously presented) Formulations according to claim 1, wherein the milk protein is a caseinate or partially hydrolyzed caseinate.

6. (canceled).

7. (previously presented) Formulations according to claim 1 wherein the average molecular weight of at least 80 % of the plant protein hydrolysate is below 2500 Daltons.

8. (previously presented) Formulations according to claim 1, wherein the plant protein or plant protein hydrolysate is obtained from potato protein, soy protein, wheat protein, pea protein, rice protein or lupin protein.

9. (previously presented) Formulations according to claim 1, wherein the milk protein composition contains additionally a carbohydrate and glucose syrup.

10. (previously presented) Formulations according to claim 1 further comprising an adjuvant.

11. (original) Formulations according to claim 10 wherein the adjuvant is calcium silicate, silicic acid, starch or calcium carbonate, or mixture thereof

12. (currently amended) Formulations according to claim 1, wherein the fat-soluble active ingredient is vitamin is vitamin D_A, D₃, E or K₁, or a carotenoid, or a polyunsaturated fatty acid, or esters thereof, or mixtures thereof.

13. (previously presented) Formulations according to claim 12, wherein the fat-soluble active ingredient is mixed with a plant or animal oil or fat.

14. (previously presented) Formulations according to claim 1 wherein the reducing sugar is glucose, fructose, saccharose or xylose.

15. (currently amended) Stable powderous formulations comprising a fat-soluble ~~active ingredient~~ vitamin in a matrix of a milk protein composition, wherein the milk protein is a partially hydrolyzed milk protein with a degree of hydrolysis of 3.5% to 25% and wherein the milk protein composition additionally contains a plant protein, ~~whereby either the milk protein is~~

~~partially hydrolyzed or the plant protein is a plant protein hydrolysate or whereby the milk protein is partially hydrolyzed and the plant protein is or~~ a plant protein hydrolysate.

16. (previously presented) Food, beverages, animal feeds, cosmetics or drugs comprising a formulation according to claim 1.

17. (currently amended) Process for the preparation of formulations according to claim 1, which comprises preparing an aqueous emulsion of the fat-soluble ~~active ingredient~~ vitamin and the milk protein composition, adding a reducing sugar or a deoxy sugar or an amino sugar, converting the emulsion into a dry powder, and submitting the dry powder to cross-linking the protein by heat treatment.

18. (previously presented) Formulations according to claim 9 wherein the carbohydrate is selected from saccharose, invert sugar, glucose, fructose, xylose, lactose, maltose, xanthan gum, acacia gum, pectins, guar, carob gums, alginates, celluloses, carboxymethylcellulose, starch, modified starch or starch hydrolysate.

19. (previously presented) Formulations according to claim 18 wherein the starch hydrolysates are dextrans or maltodextrans in a range of 5 to 65 dextrose equivalents.

20. (previously presented) Formulations according to claim 9 wherein the glucose syrup is present in a range of 20 to 95 dextrose equivalents.

21. (previously presented) Formulations according to claim 13 wherein plant oil is sunflower oil, palm oil or corn oil.